



Special Menu!

\$25 per person 3 courses menu
(Tax and gratuity not included)

Soupe du jour

Daily soup inspiration

Or

Terrine de lapin

House made rabbit terrine served with pickles and Dijon mustard

Or

Atmosphère salad

Mesclum greens, marinated tomatoes, black olives, Parmesan cheese, balsamic vinaigrette

Or

Brie parfumé à la truffe

Brie Cheese flavored with Truffle, fruit, balsamic reduction

Bistro steak

Hanger steak served with French fries, mustard butter

Or

Trout filet "Amandine"

Filet of trout with vegetable medley, caper lemon butter

Or

Duck confit

Roasted duck leg confit, Dauphinois potato gratin, French green beans, Roannaise sauce

Crème brûlée

Or

Dame blanche

French Vanilla Ice Cream with warm chocolate and Polignac Almonds

Or

Colonel

Lemon Sorbet topped with Grey Goose vodka

Or

Chocolate and raspberry Moelleux